

07-31-1985-p. 2

Tomorrow in August is - amazing (the growing season is so incredibly short). With any luck, I shall have some very gratifying harvesting to do.

I appear to be in a particularly strong period of - "don't now"; do away with loose ends/irresolution/incompletion, and so I have re-renewed my campaign to completely organize my world. I am confident that I shall be able to go through my several filing cabinets and "distill" very successfully - this Summer/Fall/Winter. Having the two largest filing cabinets & the Elkdale Cabinet à l'intérieur d'Habitat, I shall have no longer any expense - the three cabinets are all easily reached from my desk chair. Today I hung three framed pictures inside the Cube/Habitat: the Walker/Freeman animals; EPI's Wattle Hare; EPI's Heron (Japanese; double frame). A very large print of Botticelli's Annunciation is on the wall at the front of my desk.

An all-day rain, very heavy at times; I moved the electric radiator inside the Cube and have turned it on to take the ^{cold} dampness out of the air -- and how quickly it works in this dry/air tight/insulated Cube. On top of the radiator I have placed the square metal tray that I inherited from Rebecca Colville -- in the tray are a great many marigold petals that are now drying out (picked from the Marigolds in the flower boxes in Carbondale -- these are the flower/buds/blossoms that were either broken off by the recent wind/rain or which are past their prime), and so "my world" is fragrant, very fragrant, with the smell of marigolds.

07-31-1985-p. 3

I ran into Kitty Kelly (widow of the former Mayor) in town yesterday and she said to me: "Robert, you ought to run for Mayor of Carbondale. I'll support you." SRP: "Thank you." That was all that she said, and then she continued on her way. In a great many respects/ways, it would be grand fun to be Mayor of Carbondale, but I would have to give up too much in order to be so.

Four easy steps to
Yogourmet yogurt and
Crème Bulgare

Use 5 g of starter per litre or
quart of milk

1. Heat one litre or quart of
milk to 180°F (82°C) or bring
to boiling point. Then let
cool to 108-112°F (42-44°C).

2. Dissolve 5 g of culture with
a small amount of the
lukewarm milk in a cup, then
pour back into the litre or
quart. Mix well.

3. Incubate 4 to 4½ hours, or
until the yogurt has reached
desired firmness. May be
used with any make of
appliance, according to
instructions.

4. Refrigerate to stop process.
CRÈME BULGARE follow same
instructions as for yogurt,
using cream instead of milk.
FULL INSTRUCTIONS INSIDE



Yogourt et crème bulgare
faciles

Utiliser 5 g de culture par litre
ou pinte de lait.

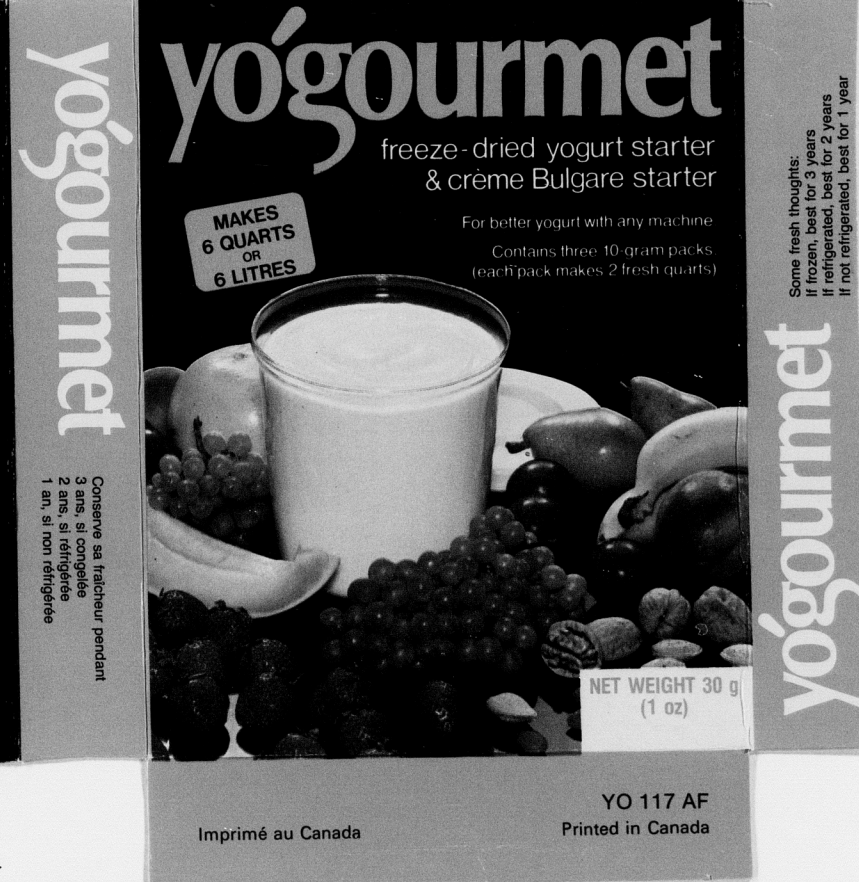
1. Chauffer un litre ou une
pinte de lait à 82°C (180°F)
ou jusqu'à ébullition. Laisser
ensuite refroidir entre 42-44°C
(108-112°F).

2. Dans un bol, disperser 5 g
de culture avec un peu du
lait tiède. Remettre dans le
litre de lait et bien mélanger.

3. Incuber 4 à 4½ heures ou
jusqu'à consistance désirée.
Peut être utilisé avec tout
genre d'appareil selon son
mode d'emploi.

4. Réfrigérer pour arrêter
l'incubation.
CRÈME BULGARE suivre le
mode d'emploi pour le yogurt,
en remplaçant le lait par de la
crème.

INGREDIENTS COMPLETES À
L'INTÉRIEUR.
Ingredients: Lait, bactérie (Lacto-
bacillus Bulgaricus, Streptococcus
Thermophilus), sucre, lait
entière, vanille.
KEEP COLD THER AU FROID
Yogourmet Inc. 500 boul. L. Assagren
Lachine, Québec, Canada J4V 2B8



What will the new culture produce? The culture that I recently "lost" I have been using for several months, at least since late April; perhaps before that was when I started that culture - la. The batch that I mixed up last night was not "set" @ night, ^{too} I put the gallon jug back in the 5-gallon pail of water and poured in much hotter water, thinking, either the culture will grow or I will kill it with too much heat. Hélas, I am pleased to report that it is "growing" just fine at the moment. Before I go to bed ce soir, I will put it in the refrigerator.